



2010 Formal Luncheon & Dinner Package

The following information answers the most commonly asked questions about planning a conference or corporate retreat at the Three Stallion Inn. We can accommodate a minimum of twelve guests, and a maximum of sixty guests in one room during the winter and seventy guests in the summer. If your group is smaller than twelve, please give us a call. If we are accommodating other functions the day you would like to book an event we maybe able to accommodate you. We are happy to provide any additional information you need as you progress with planning your event.

Food and Beverage Arrangements

*Please advise us of your food and beverage selections and final guest count no later than **2 pm, on the Tuesday of the week prior to the meeting date.** The final guest count will be considered your minimum guarantee and this will establish what you will be charged for.*

In an effort to satisfy all of our guests' appetites, we do keep the buffets full. Due to our commitment to food quality, excellence and the highest health standards, take out containers are not available for buffets.

Cancellation Policy

A non-refundable deposit of \$100.00 is required to book a meeting space. Your event will be tentatively scheduled until we receive your deposit.

*After the food and guest count has been guaranteed, if a function is cancelled for any reason, with less than 48 hour notice to Three Stallion Inn, the function's organization will be charged for the ordered meals and room charge. We understand the uncertainty of the weather in Vermont; therefore if any cancelled functions can be rescheduled to a date within four days of the original event date, the Inn will forward the charges to that date (**subject to space availability**).*

Split Guest Check/Payment Policy

For groups of ten or less we are able to split checks according to individual guest's selections. For groups of eleven and more we are able to split the cost of the event evenly amongst guests, so that everyone pays an equal share regardless of the individuals' menu selections. Of course, it is always acceptable for one guest to pick up the entire tab.

Tax and Gratuities

9% Vermont rooms and meals tax and 20% gratuity will be added to all functions.

State Law dictates that all alcoholic beverages are paid for the day of consumption; therefore they cannot be billed out. We will charge your credit card that we have on file unless otherwise notified.

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Meeting Rental Information

Meeting Facilities

<i>Small Conference Room (special request)</i>	<i>\$100.00</i>	<i>up to 12 people</i>
<i>Small Conference & Sitting Room (special request)</i>	<i>\$200.00</i>	<i>up to 24 people</i>
<i>Pub</i>	<i>\$115.00</i>	<i>up to 40 people</i>
<i>Deck</i>	<i>\$215.00</i>	<i>up to 75 people</i>
<i>Deck Heat</i>	<i>\$35.00</i>	<i>per hour</i>
<i>Large Conference Room</i>	<i>\$195.00</i>	<i>up to 50 people</i>
<i>Combo Large Conference & Dining Room</i>	<i>\$275.00</i>	<i>up to 75 people</i>
<i>Breakout Rooms</i>		<i>\$ 50.00 per room</i>

Equipment

<i>Flip Chart on Easel with Markers</i>	<i>\$25.00</i>
<i>LCD Projector</i>	<i>\$50.00</i>
<i>Screen</i>	<i>\$20.00</i>
<i>Fax</i>	<i>\$0.75 per page</i>
<i>Photocopies</i>	<i>\$0.25 per page</i>

Overnight Guest Room Accommodations

Check-in for all rooms is 2:00 p.m., and check-out is 11:00 a.m.

There is more than one guest a written roster will be needed to allocate the rooms. The rooming list must be received no later than one week prior to arrival. The corporate rate applies to Sunday through Thursday, and subject to availability during Holidays and our Foliage Season. Room charges can be put on a corporate credit card or billed to the company if arrangements are made in advance.

Our Inn guests are invited to use all of the amenities, which include; a fitness center, hot tub, sauna, outdoor pool, trails, in room flat screen TV, and breakfast.

Single Occupancy	\$115.00 plus 9% tax and 6% service charge
Double Occupancy	\$150.00 plus 9% tax and 6% service charge

Hors D'oeuvres

Passed Hors D'oeuvres

Hot

\$2 per piece

*Greek Spanikopita Triangles
Mushroom and Feta Mini Turnovers
Boursin Stuffed Mushroom Caps
Roasted Red Pepper and Artichokes
Honey Onions and Basil Turnover
Wild Mushroom Purse*

\$2.5 per piece

*Brandade Fritters with Cajun Remoulade
Sweet Potato and Green Chile Turnover
Chicken Samosa with Coriander & curry
Grilled Chicken Satay with Peanut Sauce
Artichoke Fritters lightly breaded & deep fried
Chicken & Smoked Gouda Beignets*

\$3 per piece

*Pesto Grilled Shrimp Skewers
Scallops wrapped in Bacon Glazed with Maple
Blue Cheese and Asparagus Turnover
Petite Egg Rolls with Mustard Dip*

\$3.5 per piece

*Wonton Triangles with Lump Crabmeat
Coconut Shrimp with Thai Sweet-Hot Dipping Sauce
Crab Rangoon with Hot Mustard
Mini Crab Cake with Spicy Remoulade*

\$4 per piece

*Grilled Lamb Chop with Mint Pesto
Mini Beef Wellington*

Cold

\$2 per piece

*Sun Dried Tomatoes and Black Olive Turnover
Sun Dried Tomato Tapenade on Crostini
Cajun Cheddar Puff Pastry Pinwheels
Cherry Tomatoes Stuffed with Goat cheese
Endive with Blue Cheese and walnuts*

\$2.5 per piece

*Italian Cured Prosciutto with
Fresh Steamed Asparagus
Italian Prosciutto wrapped Melon
Grilled Eggplant & Red Pepper on Focaccia
Buffalo Mozzarella, Tomato & Basil oil on Crostini*

\$3 per piece

*Dilled Salmon Salad in Phyllo Cup
Cucumber Rounds with Smoked Trout Mousse
Atlantic Smoked Salmon with Dill Herb Crostini*

\$3.5 per piece

*Chilled Jumbo Shrimp with Traditional Cocktail Sauce
Duck & Mushroom Crustini*

Stationary Hors D'oeuvres

(Each Display is for approximately 30-35 people)

Cold Salad Selections

(Choice of 6 Salads)

Traditional Caesar with Croutons, Parmesan Cheese & Romaine Hearts
Spinach with Warm Bacon Dressing Mushrooms and Minced Hard Boiled Egg
Mixed Greens with assorted Dressings
Greek Pasta Salad
Cherry Tomatoes with Fresh Mozzarella and Basil
Beets with Tarragon Sherry Vinaigrette
Potato Salad with Dijon Dressing & Celery
Grilled Vegetable Salad with Balsamic Vinaigrette
Sesame Peanut Noodles with Baby Shrimp and Asian Vegetables
\$40

Wings Two Ways

Half with Our Own Spicy Mango Sauce Served with Blue Cheese Dressing and Half Thai Marinated with Spicy Peanut sauce
\$60

Fresh Fruit Display

*With Ginger-Lime- Honey
Yogurt Dipping Sauce*
\$75

Chilled Grilled Vegetable Platter

Served with lemony Hummus
\$50

Brie en Croute

Served with a Selection of Fresh Bread and Crackers
\$80

Mozzarella Platter

Fresh Mozzarella, Sliced Tomato and Red Onion drizzled with Basil Oil and Balsamic Syrup
\$50

Smoked Fish Board

*A Selection of Smoked Salmon, Mussels,
Trout and Traditional Garnish*
\$125

Stationary Hors D'oeuvres Continued

(Each Display is for approximately 30-35 people)

Vermont & International Cheese

Served with Assorted Common Crackers

\$85

Smoked Salmon Platter

Cold Smoked Salmon garnished with

Capers, red onion, cream cheese, diced eggs, crackers and flatbreads

\$90

Mascarpone Dip

Mascarpone cheese layered with Pesto and Sun Dried Tomatoes

Served with Flatbreads & Crackers

\$55

Antipasto

A Selection of Assorted Italian Meats and Cheeses, Marinated Olives,

Red Peppers, Artichoke Hearts, Tuscan White Bean Puree,

Honey Baby Onions, Marinated Mushrooms and Pepperoncini

\$85

Black Bean and Corn Salsa

With Freshly Fried Corn Tortilla Chips

\$45

Vegetable Crudités

Garden Vegetables with Buttermilk Herb Dip

\$45

Salad Nicoise

Poached Fresh Yellow fin Tuna, Lettuce, Green Beans, Boiled New Potatoes,

Hard Boiled egg, Pickled Red Onion, Kalamata Olives

\$65

Carving Stations

(Each Station serves Approximately 30-35 people)

Peppercorn Crusted Tenderloin of Beef

with Horseradish and Maple Mustard

\$225

Beef Wellington

with Bordelaise Sauce

\$285

Herb-Roasted Vermont Turkey

with Pan Gravy and House made Cranberry Sauce

\$150

Roast Pork Loin

*Stuffed with Spinach, Pine nuts, and Asia go and Bread Crumbs
with Vermont Apple Cider Maple Glaze*

\$135

Traditional Atlantic Salmon Coulbiac

with Lemon Aioli

\$175

Seared and Roasted Strip Sirloin au Jus

Served with Mini rolls and Horseradish Dip

\$190

Certified Angus Prime Rib

served with Mini Rolls

Au jus and Creamy Horseradish

\$285

Maple Mustard Glazed Roast Pork Loin

with Apple Coconut Chutney

\$135

Maple Glazed Ham

Finished with a Raisin Rum Sauce, and served with Mustard and Mini Rolls

\$135

Yellow Fin Tuna

Served with Soy Sauce, Wasabi, Pickled Ginger and Crackers

\$225

Concept Stations

Each Station can be manned by a Chef (\$50 per hour) or Displayed

(Each Station is for approximately 30-35 people)

Tossed to Order Caesar

*Traditional Caesar with Croutons, Parmesan
Cheese & Romaine Hearts*

\$60

Tossed to Order Baby Spinach

*Spinach with Warm Bacon Dressing
Mushrooms and Minced Hard Boiled Egg,
Mixed Greens with assorted Dressings*

\$60

Fajita Station

*Chicken or Beef with Sautéed onions and Bell
Peppers, Warm Flour Tortillas
Sour cream, Guacamole, tomatoes, onions,
shredded lettuce,
Shredded Cheddar and Tabasco*

\$150

Crepe Station

*Guest have their choice of:
Sautéed Vegetable, Seafood Newburg or
Creamy Chicken Fillings*

\$160

Salad Nicoise

*Pan Seared Yellow Fin Tuna Tossed with
Lettuce, Green Beans, Boiled New Potatoes,
Hard Boiled egg, Pickled Red Onion, Kalamata
Olives*

\$185

Pasta Station

*Wild Mushroom Ravioli with Sun Dried
Tomato Alfredo,
Penne with Marinara, Sausage & Parmesan
and Farfalle with Pesto*

\$190

Sushi Station

*Assorted Nori and Sushi attractively displayed
with Pickled Ginger, Wasabi
and Soy Dipping Sauce*

\$275

Raw Bar

*Littleneck Clams, Oysters and Poached Shrimp
Served with Horseradish, Cocktail sauce,
Lemon, Tabasco & spicy Remoulade*

\$275

Assorted Dim Sum

*Including Scallion Pancakes, Chicken Bao and
Shu Mai*

\$225

Cheese Fondue

with Bread and Garden Vegetables

\$85

Chocolate Fondue

Bananas, Strawberries, Pretzels, Fruit & Cake

\$ 95

Soup Selections

***Eggplant, Roasted Red Pepper & Tomato
Bisque Served with garlic Crostini***
\$3

***Puree Cannellini Bean
with Crème Fraiche and Truffle oil***
\$3

***Squash Bisque
Finished with Mascarpone and Chives***
\$3

New England Clam Chowder
\$4

***Sweet Potato and Maytag Bisque
Topped with Scallion Threads***
\$3

***Shrimp Bisque
with Chives***
\$4

***Lobster Bisque
Served with Artichoke Ravioli***
\$4

Appetizer Selections

(Ask About our Seasonal Menu from Lippitt's Restaurant)

Roasted Portabella Mushroom, Escargot and Prosciutto
Baked on Puff Pastry with Pernod Butter served on Madeira Bordelaise Sauce
\$9

Shrimp Cocktail
with a Vodka Remoulade
or
Traditional Cocktail Sauce
\$9

Vera Cruz Scallop and Shrimp Ceviche
In an Avocado Half
\$8

Crab Cakes on Green Papaya Salad
with Ancho Chili Aioli
\$9

Roulade of Duck Breast and Leek
with Creamed Sweet Corn and Shitake Mushroom
\$8

Fresh Mozzarella, Vine ripe Tomatoes, Pickled Red Onion
Served with Basil Oil & Balsamic Drizzle
\$6

Entree Selections

Please choose three entrees for your guests to enjoy. One preparation of an entrée counts as one choice.
Ask about our Seasonal Dining Room Menu for additional selections.

8 oz. Filet Mignon	\$25
<i>Char Grilled with Madeira Demi glace Sauce and Horseradish Mashed Potatoes</i>	
Roast Rainbow Trout	\$18
<i>Stuffed with Fennel, Onion, Celery, and Bread crumbs. Served with Tomato Beurre Blanc</i>	
Potato String Wrapped Halibut	\$24
<i>with Lemon Basil Beurre Blanc</i>	
Seared Salmon	\$19
<i>Served over Sautéed Cucumber Finished with a Pesto Butter and Served with Pearl Cous Cous Medley</i>	
Statler Chicken Tarragon	\$18
<i>Sautéed and Finished with a Tomato, Tarragon, Crème Fraiche Sauce Accompanied by Wild Rice Pilaf</i>	
Moroccan Vegetable Tagine	\$17
<i>A Seasonal Selection of Vegetables, Simmered in a sauce featuring Saffron, Coriander and Cinnamon. Served with Cous Cous</i>	
Roasted Prime Rib of Beef au Jus	\$25
<i>Served with Horseradish Mashed Potatoes</i>	
Grilled New York Strip Steak	\$22
<i>Finished with Madeira Demi-Glace over Horseradish Mashed Potatoes</i>	
Boneless Breast of Chicken	\$21
<i>Wild Mushroom Cream Sauce</i>	
Sherry Tarragon Chicken	\$21
<i>Roasted Shallots and Crème Fraiche</i>	
Boneless Chicken Breast	\$23
<i>Stuffed with Spinach, Sun Dried Tomatoes and Feta Roasted Shallot Sauce and Wild Rice Pilaf</i>	
Sautéed Statler Chicken Breast	\$23
<i>Tarragon Cream Sauce and Wild Rice Pilaf</i>	
Boneless Duck Breast	\$26
<i>Wrapped around a Plum-Ginger Nori Roll finished with Plum Sake Sauce</i>	
Half Roasted Duck	\$25
<i>Cassis Sauce and Rice and Grain Medley or Honey-Ginger Hoisin Glaze and Rice and Grain Medley</i>	

All Entrees served with Fresh Bread, Tossed Green Salad and accompanied by the Chef's Seasonal of Vegetable

(Substitute one of our Composed Salads for an additional charge of \$2.50)

Composed Salad Selections

Classic Caesar Salad

Crisp Olive Oil Croutons, Asiago Cheese & Creamy Dressing

Baby Bibb Lettuce

Toasted Walnuts, Crisp Granny Smith Apples & Blue Cheese and Port Wine Vinaigrette

Heart of Romaine

Tomatoes, Carrot Threads and Slivered Onions with Peppercorn Dressing

Baby Spinach & Frissee

Candied Pecans, Chevre, Red Onion and Cranberry Vinaigrette